



cocktails

**CLASSICS**

- Paloma** Tequila • Fresh Grapefruit • Fresh Lime • Splash of Soda **14**
- Traditional Daiquiri** Diplomático Rum • Fresh Lime • Simple Syrup **14**
- Hemingway Daiquiri** White Rum • Fresh Lime • Fresh Grapefruit • Maraschino Liqueur **15**
- Old Fashioned** Bourbon/Rye • Cocktail & Sons "Emeril's Edition" Demerara Syrup (contains sesame) • Bitters • Citrus **16**

**STANDARDS**

- The Lushie** Meril's Tasty Frozen Concoction • Blended Seasonal Fruit • Spirits **MP**
- English Turn** Vodka • Aperol • House-made Lavender Syrup • Grapefruit Radler **15**
- Tchoup** Gin • Cucumber Water • Lime Juice • Jalapeño • Simple Syrup **15**
- Indigo French 75** Empress Gin • Lemon Juice • Simple Syrup • Sparkling Wine **15**
- Spicy Margarita** Espolòn Tequila • Mathilde • Jalapeño Syrup • Tajín Rim **16**
- Marigny-ita** Tequila • Triple Sec • House-made Hibiscus Syrup • Lime Juice • Ginger Ale **15**
- Congo Square Punch** Coconut Rum • Tropical Juice Blend • Lavender **14**
- Bourbon On Broad** Bourbon • Triple Sec • Lemon • Pomegranate • Cocktail & Sons "Emeril's Edition" Demerara Syrup **15**

wine by the glass

**CHAMPAGNE & SPARKLING**

- Elvio Tintero Sori Gramella Moscato d'Asti '22 (Italy)** **13**
- Castelle de Sant Pau Rosé (Spain)** **14**
- Benvollo Prosecco NV (Italy)** **14**
- G.H Mumm Brut Grand Cordon Champagne NV (France)** **22**

**WHITE**

- Pazo das Bruxas Albariño '23 (Rías Baixas)** **14**
- Au bon Climat "Emeril's" Santa Barbara Chardonnay '18 (California)** **14**
- Dr. Hermann 'H' Mosel Riesling '22 (Germany)** **14**
- Scarpetta Friuli Pinot Grigio '22 (Italy)** **15**
- Duckhorn Vineyards Sauvignon Blanc '22 (North Coast)** **15**
- Flowers Chardonnay '22 (Sonoma Coast)** **22**

**ROSÉ**

- Château de Corcelles Rosé d'Une Nuit '22 (Beaujolais)** **14**

**RED**

- Tilia Malbec '22 (Argentina)** **12**
- Carpineto 'Dogajolo' Toscana Sangiovese Blend '20 (Italy)** **13**
- Au Bon Climat Santa Barbara Pinot Noir '22 (California)** **17**
- Gran Coronas Reserva Cabernet '19 (Spain)** **18**
- Chevalier de la Créé Côte de Beaune Knights Templar Cuvée '19 (France)** **20**
- Eight Years in the Desert '22 (California)** **22**

sake

**WETLAND SAKE (Gluten Free)**

- Filtered** Clear, Light to Medium Bodied **12**
- Unfiltered** Cloudy, Medium Bodied **12**
- Sparkling Blood Orange** **14**
- Sparkling Passion Fruit** **14**

beer

**BOTTLES & CANS**

- Bell's-Two Hearted IPA** **7**
- Bud Light** **5**
- Michelob Ultra** **5**
- Miller Lite** **5**
- Miller High Life** **5**
- O'Doul's** **7**
- Sagres Cerveja** **6**
- Stella Artois** **7**
- Stiegl Radler Grapefruit** **9**
- add 1 oz side shot of Aperol or Campari **4**
- Stone Delicious IPA** **7**
- Urban South Lime-Cucumber Gose** **7**

**DRAFT \$8**

- Gnarly Barley, Jucifer** New England Style IPA
- Gnarly Barley, Skater Aid** Pilsner
- Parish, Canebrake** Wheat Beer
- Parish, Envie** Pale Ale
- Parish, SIPS**
- Rally Cap, Ambush** Amber
- Shiner Bock** Dark Lager
- Tin Roof Brewing, Blonde** Ale
- Urban South, Paradise Park** Lager
- Urban South, Grapefruit Holy Roller** IPA





## SNACKS

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- Daily Gumbo** MP  
**Handcut Fries** Lemon Aioli 10  
**Pocket Bread** Garlic Oil • Sea Salt 6  
**Pineapple Upside-Down Cornbread** Bacon Marmalade 9  
**Smoked Gulf Fish Dip** Fried Saltines 15  
**Deviled Eggs** Smoked Trout Roe • Zapp's 12  
**Gulf Yellowfin Tuna Bundles** Jalapeño • Truffle Ponzu • Wontons • Yuzu Tobiko 19  
**Baked Cheese** Sweet Grass Dairy-Green Hill • Caponata • Ciabatta 19  
**Poke Nachos** Salmon • Radish • Jalapeño • Kimchi Aioli • Eel Sauce • Sesame • Tobiko 20  
**Barbequed Shrimp** Chives 24  
**Crispy Rock Shrimp Tacos** Sriracha Aioli • Red Onions • Wasabi Tobiko • Cilantro 14  
**Grilled Octopus** Tzatziki • Pita • Piquillo Pepper Vinaigrette 24  
**Crispy Cod Sliders** Tartar Sauce • Pickles 18  
**Fried Turkey Necks** Crystal Mojo • Cilantro 13  
**Crispy Boudin Balls** Pepper Jack Cheese • Creole Mustard • Pepper Jelly 14  
**Pork & Crawfish Dumplings** Napa Cabbage • Bonito Flakes • Chili Sauce 16  
**Korean Fried Chicken Wings** Pickled Daikon • Jalapeño • Sesame 17  
**House-Made Meatballs** Pomodoro • Basil • Whipped Ricotta 15  
**Roasted Heirloom Carrots** Tahini • Sesame • Spiced Honey 12  
**Grilled Asparagus** Pecorino Romano • Lemon Vinaigrette 13  
**Grilled Corn** Chili-Lime Mayo • Cotija Cheese 10  
**Pad Thai Cauliflower** Peanut Sauce • Herbs • Tamarind 18  
**Blistered Shishito Peppers** Chili Crunch • Nuts • Sesame • Cilantro • Miso-Honey Aioli 16

## SALADS

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- Burrata** Artichoke Antipasto • Ciabatta 20  
**Parmesan-Fried Chicken Salad** Hearts of Palm • Arugula • Preserved Lemon Vinaigrette 22  
**Shrimp Louie Salad** Little Gems • Pickled Red Onion • Avocado • Grapefruit Vinaigrette 24  
**Our Greek Salad** Tomato • Cucumber • Red Onion • Kalamata Olives • Green Peppers • Feta • Oregano Vinaigrette 16

## FLATBREADS

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- Cheese** 15  
**Pepperoni** Jalapeño • Red Onion 18  
**Wise Guy** Italian Sausage • Piquillo Peppers • Chili 18  
**Muffuletta** Salami • Mortadella • Olive Salad • Sesame 18  
**Vegetable** Eggplant • Roasted Garlic • Red Onion • Peppers • Mushrooms 17

## A BIT MORE

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- Fettuccine** Truffle Butter 30  
**Spicy Rigatoni** Caramelized Onions • Pecorino Romano 19  
**Fettuccine Nero** Blue Crab • Calabrian Chiles • Arugula • Marcona Almonds MP  
**Double Cheeseburger** Onion • American Cheese • Special Sauce 18  
**Half Chicken** Salsa Verde 28  
**Candied Pork Ribs** Green Onion • Sesame 24  
**Grilled Ribeye** Blistered Sweet Peppers • A2 • Chimichurri 47  
**Pan-Seared Drum** Fingerling Potatoes • Artichoke • Tomatoes • Caramelized Onions • Meunière 34